

## AT THE MILL.

Swallows, skimming o'er the shallows,  
Where above the reeds and mallows,  
May-flies hover light,  
As ye course o'er flood and lea,  
Twitter of my love to me—  
Cometh he to-night?

Insect-mazes, softly droning  
O'er the mill-stream's fitful moaning,  
In your wayward flight,  
Murmur o'er the bridge's cope  
Lullabies to dreaming Hope—  
Cometh he to-night?

Weave your flaming splendors o'er me,  
Evening clouds that float before me,  
Rosy, gold and white;  
Flood my soul with pearly rays,  
Harbingers of halcyon days—  
Cometh he to-night?

Flowers that lade the zephyr's fleetness  
With the burden of your sweetness  
Cheer me calm and bright,  
Sweet as you my thoughts shall spring,  
When his soft-tongued whispering  
Breathes o'er me to-night.

Fickle he as swallow's glancing;  
Wavering as the May-fly's dancing  
In the waning light!  
Flimsy as the clouds above,  
Frail as petals all his love!  
Where is he to-night?

He is here! my home-bound swallow;  
True to me as May-flies follow  
Streamlets to alight.  
Fair as skies in sunset hours,  
Sweeter far than honeyed flowers,  
Comes my love to-night!

—F. H. Wood, in *Chamber's Journal*.

## FALL CANNING, PRESERVING AND PICKLING.

Doubtless many a housekeeper will be glad to avail herself of the cool, delightful weather of Autumn, and prepare for future use the fruits of the season. The apple may be prepared in such a variety of ways that it is indeed invaluable. First in order comes canning. Peel and core well flavored apples. Cut in quarters if small, if large in eights. Place in a steamer over a kettle of water and steam until the apples can be pierced with a straw. Have syrup prepared after this proportion: One teacupful of sugar, to three teacupfuls of water. Into this syrup gently drop the pieces of apple. Stew ten minutes, using care that the apples do not break. Wrap cans in a wet towel; fill with boiling fruit and syrup rapidly as possible. Fasten cover tightly as you can; when cold tighten again, if possible. Wrap cans in paper and keep in a cool cellar. The syrup must cover apples while stewing. Apples prepared in this manner are delicious.

**Crab Apples.**—Cut in small pieces without peeling; remove cores carefully, then stew until soft. Add two teacupfuls sugar for each quart can and can same as first. The deep crimson crab apples are much nicer for canning and making jelly than any other.

**Apple Jelly.**—For this purpose any variety of sour apple may be used, but crab apples make much finer jelly than other kinds. Cut apples in small pieces without peeling or coring. Cover with cold water and stew until soft, then drain through a jelly bag, flannel bag is best. Press gently but do not squeeze. Place juice on the stove and boil half an hour, then to four teacupfuls of juice add one teacupful granulated sugar and boil ten minutes longer, or until it jellies when dropped on a cold plate. The juice must be measured before boiling. Jelly made with this amount of sugar is far more palatable than with the old rule of a pound of sugar to pint of juice.

**Pickled Apples.**—Make a syrup after this rule: Two pounds of sugar to one quart of vinegar, one tablespoonful cloves, two teaspoonfuls cinnamon, one grated nutmeg. Drop in large apples peeled, cored and cut in quarters, or whole crab apples, taking care that the syrup cover fruit. Boil until tender but not broken, then place in cans or jars; boil vinegar twenty minutes longer and pour over fruit. Peaches, pears, grapes and other fruit may be pickled after this recipe.

**Crab Apple Marmalade.**—Cover apples with cold water and stew until very soft, then press through a sieve. To four teacupfuls apple pulp add one teacupful sugar, and stew one hour, stirring often to prevent burning. Put in cans while hot, or fill jelly glasses. This marmalade is

very nice to put between layer cake and is also a delicious, relishable sauce to serve with roast meat or a "boiled dinner."

**Apple Jam.**—Peel sour apples, chop quite fine; to each pound of apples use three-fourths of a pound of sugar and the juice and finely cut rind of one lemon, and for three pounds of apple, one heaping teaspoonful of ginger. Stew apples, sugar, lemon and ginger one hour, then put in cans or glasses and cover well. Keep in a cool dry place.

**Late Pears.**—Peel pears and cut in quarters. Prepare a syrup in this proportion: One teacupful sugar to two teacupfuls of water. If pears are very hard, stew the same as directed for canned apples, but if soft and ripe put directly into the syrup; stew until well flavored and tender but not broken, then fill cans after wrapping in a wet towel. Fasten covers well, when cold tighten again if possible; wrap in paper and keep in a cool, dry place.

**Green Tomato Pickles.**—Peel tomatoes; when large cut into three slices. Put in weak salt water over night. Peel at the same time some onions, putting them also in salt and water. Look carefully over whatever quantity of cauliflower you may wish to pickle, break into neat branches, place in salt and water over night. In the morning scald tomatoes, onions and cauliflowers in ginger water ten minutes, or until tender. Use a teaspoonful of ginger to one quart of water. Scald each vegetable in separate ginger water. Drain well from ginger water and pack in a jar; first a layer of onions, sprinkle with sugar, cloves, black pepper, cinnamon and mustard; next a layer of tomatoes, next cauliflower, sprinkling over each layer sugar and spices same as the first. For a three gallon jar use one teacupful of sugar, one teacupful each of cinnamon, cloves, allspice, mustard and one heaping teaspoonful of black pepper. When the jar is packed pour enough cold vinegar over to cover well, place in a cool cellar. In one week pour off vinegar without disturbing pickles. Scald and add two teacupfuls sugar and one teaspoonful of all kinds of spice except pepper. Pour boiling hot over the pickles; place weight on, and keep in a cool dry cellar. These pickles keep well and are delicious. Tomatoes may be made alone after this recipe and are very nice.—*Mary Currier Parsons, in Good Housekeeping.*

## THINGS WORTH KNOWING.

—The State Statistician of Indiana says that reports indicate that the corn crop of that state this year will yield about 140,000,000 bushels, an increase of 10,000,000 bushels over the crop of 1885.

—There were no Jews in England from the time of Edward I. to the days of Oliver Cromwell. It is curious to consider that when Shakespeare drew the character of Shylock he had probably never seen a Jew.

—A good mode of treating old grape vines is to cut them off near the ground and allow new shoots to spring up, which may be trained the same as new vines, and which will be productive.

—To cut glass jars, fill the jar with lard oil to where you want to cut the jar; then heat an iron rod or bar to red heat; immerse it in the oil. The unequal expansion will check the jar all round at the surface of the oil, and you can lift off the top part.

—Twenty-two thousand bushels of apples from one orchard is a pretty large number of bushels, but Spaulding & Son, in Central Illinois, estimate the yield of their orchard at that amount, and fruit dealers who have examined it concur in the estimate.

—French railways annually kill one passenger in every 2,000,000 carried; English railways one in every 21,500,000. French railways annually wound one passenger in 500,000 carried; English, one in 750,000; Belgian, one in 1,650,000, and Prussian, one in 4,000,000.

—It is said that 30,000,000 cans of condensed milk were put upon the market last year by what is known as the Anglo-Swiss Company, producing what is known as the sugared article. A company has been organized in Illinois, which will operate under patents recently issued, producing milk minus the sugar.

## THINGS TO REMEMBER.

That a brush broom is just the thing to cleanse horse-radish graters and silver.

That soda will cleanse unpainted sinks, tables and floors. Rub soda and soap on all grease spots; wash with hot water and behold the result.

That soda is excellent to purify dish cloths and wiping towels.

That a true test for eggs is to drop them in water; if the large end comes up they are not fresh.

That a nightly gargle of salt and water will strengthen the throat and keep off bronchial attacks.

That salt sprinkled over anything that is burning on the stove will prevent any disagreeable odor.

That beeswax will make smooth flat irons. Put a little wax on several thicknesses of paper, rub the hot iron over the wax, wipe with a cloth and the result will please the most fastidious.

—The Dryphore, a Noah's ark kind of a looking vessel now moored off the Cours la Reine, Paris, has for a show a giant oak, weighing about fifty-five tons. This mammoth of a prehistoric forest was dug up from the bed of the Rhine, where it is supposed to have lain over 3,000 years.

—A botanical phenomenon in which the people of Leominster, England, take great pride is a pair of trees—an oak and an ash—which appear to have but a single trunk. They grow together for about four feet and then divide.

## STANDARD DRUGS!

—DO NOT FORGET TO CALL AT—

The Old Reliable Drug House

—OF—

Dr. V. O. Thompson's

for what you want.

—He has all the—

NEW and STANDARD DRUGS!

at bottom prices and will not be undersold.

He has PAINTS for your house, wagon and carriage.

It will pay you to stop in, if only to see that BEAUTIFUL \$2,000 SODA FOUNTAIN.

Polite clerks await you with welcome.

15-ly.

ASHCRAFT &amp; OWENS,

DRUGGISTS,

Winston, N. C.,

—DEALERS IN—

Pure Drugs and Patent Medicines;

READY-MIXED PAINT,  
WHITE LEAD, OILS  
AND VARNISHES,

MACHINE AND TANNERS OILS,

TRUSSES AND SHOULDER  
BRACES.Orders by Mail Promptly Attended to.  
20-ly.

FARMERS TAKE NOTICE!

When you visit Winston with the purpose of buying Groceries you will do well to call at D. S. Ray's New Grocery Store, and examine his goods and get his prices before buying. Satisfaction guaranteed as to prices and quality of goods. My motto is: Quick Sales, Small Profits and Fair Dealing with all.

Very Truly,  
D. S. RAY,  
One door below the office of THE PROGRESSIVE FARMER, 4th street,  
31-3m. Winston, N. C.

## FALL OF 1886.

—USE—

ALLISON &amp; ADDISON'S

STAR BRAND

GUANO

—OR THEIR—

Acid Phosphate

—FOR THE—

Wheat &amp; Grass Crops.

No Fertilizers ever introduced have been more universally successful or generally approved than the above brands, and, while not intending to say anything to detract from the reputation of any other fertilizer, we think the experience of the past twelve years justifies us in claiming that for Wheat, Clover and Grass, and the improvement of the soil, these manures are not surpassed by any of them. They are unusually rich in ammonia, and *real bone phosphate every atom soluble in the soil and available as plant food*, and they are in such perfect chemical and physical condition as to render their action prompt, continuous and lasting. The quantity and condition of these valuable elements make these manures of exceptionally high grade, and they are reasonably sure to give satisfaction.

ALLISON & ADDISON,  
Richmond, Va.

"STAR BRAND"

GUANO!

It is prepared under our personal supervision, and is made of the best materials.

It contains no shoddy or other inferior or doubtful ammoniates.

It is FINE, DRY and in Excellent Condition for DRILLING.

This Fertilizer has been in use SIXTEEN years, and has gained a reputation for excellence second to none.

—IT CANNOT BE SURPASSED—

For Wheat and Grass!

For which it is especially recommended.  
ALLISON & ADDISON,  
Factory and Office, Manufacturers,  
RICHMOND, VA.

ACID PHOSPHATE!

(OR DISSOLVED SOUTH CAROLINA BONE)

Made of South Carolina Phosphate, dissolved in Sulphuric Acid, containing 14 to 16 per cent. Phosphoric Acid.

Large quantities of this Fertilizer is now being used annually, both for GRAIN and GRASS CROPS, with the very best results, and its use is rapidly increasing each year.

We manufacture it at our Works, in Richmond, and are prepared to furnish an article of the highest grade, and at the lowest market prices.

ALLISON & ADDISON,  
RICHMOND, VA. Manufacturers.

FOR SALE BY

HINSHAW &amp; BYNUM,

WINSTON, N. C.,

AT THE FOLLOWING PRICES:

GUANO, \$3.00 per bag of 200 pounds cash.  
" \$3.50 " " " on time.  
ACID, \$2.50 per bag of 200 pounds cash.

BEST QUALITY

CLOVER SEED, TIMOTHY,  
ORCHARD GRASS,  
KENTUCKY BLUE & HERD'S  
GRASS SEED

always on hand at lowest prices, wholesale and retail.

—NEW—

Fall and Winter  
GOODS!

Of every description at prices that defy competition. Come and see us.

Yours very truly,  
HINSHAW & BYNUM.  
Spt. 16th, 1886.—33-4w.

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I WANT EVERY FARMER who read this paper to come and examine my stock of

HARNESS, COLLARS, BRIDLES,  
SADDLES, WHIPS, HALTERS,  
LAP ROBES, &c.

My goods are made of the best materials and prices will be as low or lower than goods of same quality can be had of any other house.

R. G. BURGESS,  
Liberty Street, opposite Post Office,  
32-4m. WINSTON, N. C.

## GUILFORD NURSERIES

ARE LOCATED ON THE CAPE Fear & Yadkin Valley Railroad, three miles south of Greensboro, N. C., where can be found a fine assortment of Fruit and Ornamental Trees, Shrubs, Vines, Plants, &c., consisting in part of the following:

Apple, Peach, Pear, Plum, Cherry, Apricot, Nectarine, Quince, Fig, Mulberry, Japanese Persimmon, Strawberry, Raspberry, Gooseberry, Currant, &c., &c.  
**Specialties.**—Apple, Peach, Plum and Cherry Trees. My stock of Peach consists of 300,000 trees of the best varieties for market and home use; of Plum, Wild Goose, Shropshire, Imperial Gage, Green Gage, Washington, Peach Plum, Richmond, Weaver, &c.; of Cherries, all the leaders for market and home consumption; of Grapes, Concord, Ives, Champion, Norton, Martha, Delaware, Worden, Niagara, and all the best Wine and Table Grapes. I have 150,000 vines ready for fall planting of the above varieties and can give special prices to those who contemplate planting vineyards. Of Strawberries, all the best and most profitable kinds.

Send your orders early; they will be carefully filled, and no pains spared to please the purchaser.

Special prices given to large planters. Correspondence solicited.

Catalogues mailed to applicants.  
G. L. ANTHONY, Prop'r,  
Vandalia P. O., N. C.

Shipping point: Greensboro, N. C.  
30-3m.

## CAROLINA CENTRAL RAILROAD COMPANY.

OFFICE OF SUPERINTENDENT,  
Wilmington, N. C., Sept. 27, 1885.

## CHANGE OF SCHEDULE.

ON AND AFTER THIS DATE, THE following Schedule will be operated on this Railroad:

PASSENGER, MAIL AND EXPRESS TRAINS:

DAILY EXCEPT SUNDAYS.

No. 1. Leave Wilmington at 7:00 P. M.  
Leave Raleigh at 7:35 P. M.  
Arrive at Charlotte at 7:50 A. M.

No. 2. Leave Charlotte at 8:15 P. M.  
Arrive at Raleigh at 9:00 A. M.  
Arrive at Wilmington at 9:25 A. M.

LOCAL FREIGHT—Passenger Car Attached.

Leave Charlotte at 7:40 A. M.  
Arrive at Laurinburg at 5:45 P. M.

Leave Laurinburg at 6:15 A. M.  
Arrive at Charlotte at 4:40 P. M.

Leave Wilmington at 4:45 A. M.  
Arrive at Laurinburg at 3:00 P. M.

Leave Laurinburg at 5:30 A. M.  
Arrive at Wilmington at 5:40 P. M.

Local Freight between Wilmington and Laurinburg Tri-weekly—leaving Wilmington on Mondays, Wednesdays and Fridays. Leave Laurinburg on Tuesdays, Thursdays and Saturdays.

Passenger Trains stop at regular stations only, and Points designated in the Company's time Table.

SHELBY DIVISION, PASSENGER, MAIL, EXPRESS AND FREIGHT.

Daily except Sundays.

No. 3. Leave Charlotte at 8:15 A. M.  
Arrive at Shelby at 12:15 P. M.

No. 4. Leave Shelby at 1:40 A. M.  
Arrive at Charlotte at 5:40 P. M.

Trains No. 1 and 2 make close connection at Hamlet with R. & A. Trains to and from Raleigh.

Through Sleeping Cars between Wilmington and Charlotte and Raleigh and Charlotte.

Take Train No. 1 for Statesville, Stations on Western N. C. R. R., Asheville and points West.

Also, for Spartanburg, Greenville, Athens, Atlanta and all points Southwest.

L. C. JONES, Superintendent.  
W. F. CLARK, Gen'l Passenger Agent.

## Cape Fear &amp; Yadkin Valley Railway Co.

Condensed Time Table No. 13.

TRAIN NORTH.

	Arrive.	Leave.
Bennettsville.....	8:20 a. m.	
Shoe Heel.....	9:30 a. m.	9:40 a. m.
Fayetteville.....	1:00 p. m.	12:25 p. m.
Sanford.....	1:30 p. m.	2:25 p. m.
Ore Hill.....	2:30 p. m.	
Liberty.....	4:57 p. m.	
Greensboro.....	6:50 p. m.	

Dinner at Fayetteville.

TRAIN SOUTH.

	Arrive.	Leave.
Greensboro.....	9:25 a. m.	
Liberty.....	11:5 a. m.	12:0 m.
Ore Hill.....	12:0 m.	1:45 p. m.
Sanford.....	1:30 p. m.	4:00 p. m.
Fayetteville.....	4:50 p. m.	6:15 p. m.
Shoe Heel.....	6:50 p. m.	
Bennettsville.....	7:50 p. m.	

Dinner at Sanford.

Freight and Passenger Train leaves Bennettsville Tuesdays, Thursdays and Saturdays at 2:30 p. m., arriving at Shoe Heel at 4:30 p. m., and at Fayetteville at 8 p. m.

Leaves Fayetteville on Tuesdays, Thursdays and Saturdays at 6:30 a. m. Shoe Heel at 10 a. m., and arrives at Bennettsville at 12 m.

Freight and Passenger Train North leaves Fayetteville daily at 8 a. m., (connecting at Sanford with Freight and Passenger Trains to Raleigh), leaving Sanford at 11:30 a. m., and arriving at Greensboro at 5:40 p. m.

Leaves Greensboro daily at 5 a. m.; leaves Sanford at 11 a. m. and arrives at Fayetteville at 2:40 p. m.

JOHN M. ROSE,  
General Passenger Agent  
W. M. C. DUNN,  
Gen. Superintendent